

Wm Vaughan 11069 (1)
A
DISSERTATION
ON
GROWTH OF WINE
IN ENGLAND;

TO SERVE AS AN
INTRODUCTION TO A TREATISE
On the Method of
CULTIVATING VINEYARDS,

In a Country from which they seem at present entirely
eradicated; and making from them

GOOD SUBSTANTIAL WINE.

By *F. X. VISPRÉ.*

Neither is it improbable, but that in some time, several Vineyards may be propagated, on account of the Profits arising from them, and this Country supplied with Native Wines very superior to many of those which are now imported.

Sir E. BARRY's Treatise on the Wine of the Antients.

BATH, printed by R. Cruttwell, for the AUTHOR;
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DISSEMINATION

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C O N T E N T S.

	PAGE
One or two degrees from the sun is no impediment to the ripening of grapes — —	2
It has been a received opinion, that England formerly produced wine — —	4
Sir R. ATKINS says, that the places called vineyards in Gloucestershire were only apple-orchards	8
Mr. BARRISTON, in the Archæologia, maintains, that there was not formerly any real vineyard of grapes in England — —	<i>ib.</i>
Answers to some of Mr. BARRISTON's arguments	9
The same Author rests his principal arguments against old vineyards, upon his assertion that grapes scarcely ever ripen in England at present without the assistance of a wall, where likewise (says he) they commonly fail — —	33
And prophecies that vineyards will not succeed in any part of England, &c. —	35
Proofs that wine has been made in many parts of this country — —	39
Reasons of Mr. MAUPIN for planting vineyards in those provinces of France, and in other countries, that have none at present : —	44
Proprietors of vineyards may bear a failure of the crop one year in six or seven —	49
Experiments made by the Author at Chelsea, in the years 1784 and 1785 — —	50

	Page
Reasons why vineyards of late have been neglected in England	52
Remarks of Chancellor BACON upon the manner of cultivating vines in France	56
The Author's method of preventing the blights of vines	57
According to his opinion, England will be one day a wine country	61
If English wines prove not to be strong enough for some palates, brandy may be made from them	62
Opinions of HOFFMAN and of Sir E. BARRY, on the wholsome and medical qualities of German wines	65

E R R A T A.

Page 34, l. 13. for *however has been*, read *however been*.

Page 37, l. 7. for *is, that he*, read *if he*.

9. for *haply*, read *happily*.

Page 44, l. 1. for *the vines*, read *where the vines*.

Page 49, l. 14. for *will*, read *could*.

Page 57, l. 14. for *being such*, read *being deemed such*.

18. for *for*, read *to*.

Page 58, l. 16. for *sufficient*, read *not wanting*.

Page 62, l. 15. for *Rhemish*, read *Rhenish*.

19. for *are for*, read *prefer*.

O M I S S A.

Note to Page 50.—According to the same, 100 plants of vines, in a garden at Rotherhithe, yie'ded at one vintage 95 gallons of wine, which (he adds) had the true Burgundy flavour.

Page 52, l. 12. My opinion is, that most of the cultivators of vineyards having black grapes, were bent upon making red wine, which does not succeed well even in Champaign, without a violent pressure, by which the wine contracts an austerity from the husk, stones, and stalk; besides, they did not know the proper management &c.





A

DISSERTATION

ON THE

GROWTH of WINE in ENGLAND.



It is well known that the Northern provinces of France, *Picardy* and *Champaign*, not only produce good wine, but that what is by numbers esteemed the best in the world grows in Champaign.

CAN a small difference in point of distance from the sun, be considered of such essential consequence in the cultivation of vineyards, as absolutely to prevent their culture?

B

SEVERAL

SEVERAL examples prove the contrary. The mountainous parts of Franche Comté, called there *La Montagne*, although above two degrees south of Rheims, the capital of Champaign, produce no wine; in the vallies between them, wheat can hardly ripen; their whole harvest is in rye and oats.

THE vineyards about *Paris*, which produce the poorest wine drunk in that capital, are situated half a degree south of that part of Champaign in which the choicest wines are made. The vineyards of some parts of *Germany*, every one knows, are further north than Champaign.

THE above examples seem sufficient to prove, that a situation, some degrees north, is no impediment to the ripening of grapes, and making wine.

THE Rev. Mr. PEGGE remarks, that the climate of *England*, being in an island free from large woods, has considerable advantage in respect of warmth, over places of the same latitude on the continent. In consequence,



sequence, it is very possible to obtain better wine here under the fifty-second degree of northern latitude, than that made in Germany beyond the fifty-first.

No one will deny, that many plants and fruits are brought to perfect maturity in this country, that are natives of warmer climates. The *peach*, which in the time of GALEN was thought to be too tender even for the climate of *Italy*, now grows through every part of this country, and properly cultivated, arrives to great perfection.

THE *myrtle*, first introduced from *Greece*, flourishes in Cornwall, Devonshire, and the Isle of Wight, without much care. The common *potatoe*, which though coming, according to CAMPBELL, from Mexico, is seen to thrive in every part of the three kingdoms.

WHEN the Romans planted vines in the south of France, they did not suppose that Champaign would one day produce superior wines to any that Italy could boast; still

less could they have conjectured, that excellent wines might be made upon the banks of the Rhine and the Maine.*

It has been generally admitted as a fact, that at some period there were in England a great many vineyards, and that *Hampshire* was the first place in which vines had been planted. Most historians have mentioned spots

* Dr. CAMPBELL, in his Political Survey of Great-Britain, speaking of English wine, says,

“ But certainly, if we would be content with wines of another kind, we might have them as good as in the Palatinate, the Duchies of Juliers, and Berg; and indeed the whole Palatinate lies nearly in the same climate with Hampshire, and the soil of these countries is not unlike.”

Sir EDW. BARRY, speaking of German wines, says,

“ It is remarkable, that vines growing within the 51st degree of northern latitude, acquire such a degree of strength, as render them fit to produce good wines.”

He adds, “ The wines produced in temperate warm climates, where the principles are more equally blended and united, are more light, though generous, more salutary, and agreeably adapted to procure social happiness, than those in either extreme.”

spots called vineyards, which were supposed to have produced grapes.^b

MANY records upon vineyards are still extant. In a catalogue in the *British Museum*, of Antiquities at the Tower, vol. iii. are found the titles of many such,^c which are not amongst those cited by authors.

One

^b It seems ridiculous to say, a vineyard producing grapes, or wine of grapes. In the course of this Dissertation, the necessity of that pleonasm will appear indispensable, and it has been made use of by other authors.

Two vineyards at Mealdon. Mag. Rot. 5 Steph. Rot. 14. a.

Et vindemiatori pro custodia vineæ de Purley, 4s. 8d. Et in custamento vindemiandi, et pro tonellis, 8s. 1d. hoc anno. Mag. Rot. 1 Ric. rot. 16.

Tit. Hon. *Coustabulariæ Vineæ. 1 Ric. rot. 1. rot. 11.*

Vinetarium in Villa Hereford, et aliis villis dant finem Domino Regi de vinis suis vendendis ad certum pretium fin. 13 Hen. 3. m. 7. in the Tower.

In WORSLEY's History of the Isle of Wight, there is, p. 100, l. 8, a grant by King Edward I. to his daughter Mary, a nun at Amsbury, of sundry manors in lieu of two hundred pounds per annum, and twenty hogsheads of wine. which he had granted before. *Et etiam pro illis viginti doliis vini quæ eadem filiæ nostræ concessimus singulis annis.*

Vinarium

One of them is selected here, on account of the manner in which the wine from the vineyard related to, was disposed of, viz. given to the sick in the Infirmary.—*Et in custamento vineæ de Tenham, £. 4 4 9. et in vindemia anni præteriti, unde infirmi habuerunt vinum, £. 1 13 0. Mag. Rot. 12 Hen. II. 9. a.*

I do not undertake in this work to prove that all the vineyards mentioned in records and in history, were really vineyards producing grapes; nor do I take upon myself to say, that no liquor but that produced from this fruit is proper for the sick; but surely it is natural to conclude, that a Physician attending an hospital, must be acquainted with the dietic and medicinal rules of HIPPOCRATES; in which, according to FREDERICK HOFFMAN and Sir E. BARRY, real

Vinarium juxta Ebor. Inquisitio amplissima de bundis et proficiis ejusdem. Inq. 17 Edward II.*

* Mr. LAWRENCE, in the introduction to his Gardener's Kalendar, says, that he would prefer for vines a sandy gravelly soil, well guarded, near York, to heavy ground as far south as Devonshire or Cornwall.

real wine was considered as holding the first place.^a

I have taken some trouble in seeking for proofs to add to the authority of those historians who have taken notice of ancient vineyards, and was in hopes of finding some that might serve my purpose, in the histories of counties where authors had mentioned such to have existed, when I met with Sir ROBERT ATKINS's History of the ancient and present state of *Gloucestershire*, (a county famous amongst historians for a passage in WILLIAM of MALMESBURY, about the vineyards, and the wines made from them. In that history, Sir R. ATKINS says, that "near Tukesbury they have eight months of "warm weather, or summer;" a circumstance which marks that place fit for vineyards; "and

^a "This subject (says Sir EDWARD) is the more deserving attention, as HIPPOCRATES has been universally "allowed, by the best judges amongst the ancients and "moderns, to be the first who raised physick from a low "and rude state to a regular art and science, and to have "laid the true foundation of all medical knowledge; which, "he greatly extended in his own time, and gave the best "rules for the future improvement of it." Preface, page 5, 6.

“ and that many places in Gloucestershire
 “ bear the name of vineyards: from thence
 “ it has been concluded, that wine has here-
 “ tofore been made in those parts. But
 “ those vineyards were only apple-orchards.”

I learned further in my researches, that there had been a controversy between the Rev. Mr. PEGGE, and Mr. BARRISTON, upon the question that I now endeavour to determine, whether England formerly produced grape wine?

THE Rev. Mr. PEGGE, in a dissertation, maintains that England formerly produced some wine, and gives many proofs of it.

MR. BARRISTON is of opinion, that there has been no such thing; that all those places which were, and still are, called vineyards, are no more than apple orchards and currant gardens; in short, any thing else but true and proper vineyards; that the latitude in which this island is situated, sufficiently contradicts what is so generally believed at present concerning our vineyards and wines.

MR.

MR. PEGGE answered.

MR. BARRISTON, in reply, recapitulates the whole of the question; and the controversy is to be found at large in the *Archæologia*, published by the Society of Antiquaries, vol. 3d and 4th.

HAVING but very little pretension to antiquarian knowledge, I shall not venture to make many observations upon the historical part of Mr. BARRISTON's arguments.

"MR. PEGGE (says Mr. BARRISTON) is
 "obliged to admit, that *Agricola*, who com-
 "manded long in this country, and remarked
 "that England was not warm enough to
 "produce olives and wine; and who, speak-
 "ing of the corn, observed that it ripens
 "late, did not introduce vines here."

AFTER the explanation given by Mr.
 BARRISTON, nobody probably will maintain
 C that

* This may prove that there was in England some corn fields at the time of *Agricola*. It equally seems to prove, that olives and vines had been tried, since the Roman General says that the country is too cold for them.

that *Probus*, who passed an edict, by which he granted leave to the Gauls to cultivate vineyards, gave that leave to the inhabitants of England, as was the opinion of sundry English writers, from a passage^f in *Vospiscus in Probo*, cap. 18.

“ As those (says Mr. BARRISTON) who
 “ contend that we had formerly vineyards in
 “ England,

^f The passage runs thus,

“ *Unum sane sciendum est cum Germani omnes cum ad auxilium a Procuro vocarentur, Probo potius perservire voluerunt quam cum Bonoso et Procuro esse. Gallis omnibus et Hispaniæ et Britannis hinc permisit ut vites haberent, vinumque conficerent.*”

“ AURELIUS VICTOR confines the encouragement which PROBUS gave, to *Pannonia* and *Moësia*. The words of EUTROPIUS are, *Vineas Gallos et Panones hinc habere permisit.*”

Lower, Mr. BARRISTON asks, “ How were the inhabitants of England then entitled to Probus’s protection, when the whole merit of adhering to the Emperor’s cause is stated to be in the Germans?”

“ The *Britanni* therefore, here alluded to, were not the English, but a people situated on the banks of the Rhine; and it was probably necessary to specify them, because they were not included in what the Romans then called *Germania*. ”

“ England, generally attribute the intro-
 “ duction of them to the Romans, it seems
 “ to follow, that the inhabitants of this
 “ country must have continued this culti-
 “ vation till the time in which the Monkish
 “ writers speak of *Vineæ*. If this were so,
 “ the Saxons made wine from these English
 “ vineyards, &c.

“ THERE is (says he) great reason to think
 “ the Saxons had no term for a grape or the
 “ fruit of the vine, since in the Saxon version,
 “ of the Gospel, the translator had no Saxon
 “ word for the fruit of the vine, other-
 “ wise he would not have used the Latin
 “ term *uvæ*.”

IT is not easy to conceive how this proves
 that the Saxons did not cultivate the vine-
 yards in England, if there were such, or got
 them cultivated by the conquered people;
 nor is it to be concluded that there was no
 vineyard, because we are not acquainted at
 present with the Anglo-Saxon terms for a
 vine press, a vineyard, and a vigneron, or
 vine-dresser. The Saxons probably made use

of the terms which they found in this Roman province, and those might have been Latin as well as *uvas*. It is customary for conquerors and travellers to call any fruit they are not acquainted with, by the name such fruit bears in the country where they grow.

As Mr. BARRISTON says, that "eight or
"ten centuries ago there was hardly any
"other fruit cultivated in Europe but that
"of the vine, by whom was that plant in-
"troduced into England?"

THE answer is, by the first Christians in the third century, when wine became absolutely necessary. Wine was as necessary an article as bread, to perform or celebrate the principal rites of the Christian religion.

It will be found more than probable, that if vines had not been planted before that time, the early Christians planted them.

IN the institution of the principal rites of religion, there was no particular order to make use of wine from any particular country,

country, nor of any particular quality; the wine was to be the juice of the grape; nor was it necessary that the fruit should be ripe and luscious, as it is in warm climates, to constitute wine;^g the clergy had authority to use the juice of the grape, ripe or otherwise, under the denomination of wine.

It is difficult to conceive that WILLIAM of MALMESBURY, as well as all the authors who have spoken of vineyards, and all the records which mention them and wine, should always mean a different liquor from the juice of grapes. Every one of these authors, and the writers of records, knew perfectly well what wine was; they all professed the Christian religion, whether cleric or laic; they knew that wine was used at Mass, and no other liquor instead of it. How does it happen that Mr. BARRISTON will not admit the word *Vinum* in their writings to signify any thing else but cyder, or some such liquor?

^g The German wines in Saxony and many other places, although sometimes austere and immature, do not lose the name of wine; and we may suppose that as such are made use of at the altar.

WILLIAM

WILIAM of MALMESBURY, speaking of Gloucestershire, says, *Regio plusquam aliæ Angliæ provinciæ vinearum frequentia dentior, proventu uberior, sapore jucundior, vina enim ipsa bibentium ora non tristi torquent acedine, quippe quæ parum debeant Gallicis dulcedine.*

MR. BARRISTON translates this passage (so much relied on, says he, by CAMDEN and others) without introducing the term of cyder or wine.

“ THIS county has more plantations
“ of fruit trees than any other county in
“ England, and produces a greater quantity
“ of fruit, which is also of better flavour;
“ the liquor made from it, therefore, does
“ not contract the labial muscles by its acidity, as its sweetness may be set in competition with the French liquor of the same
“ fort.”

MR. BARRISTON maintains, that the first part relates to apple-trees; that according to *Fuller's Worthies*, cyder was made in Gloucestershire sooner than in any other county

county in England; that it is the excellence of cyder which WILLIAM of MALMESBURY intends to celebrate, &c.

WILLIAM of MALMESBURY says, that
 “ The liquor made of these plantations (to
 “ use a word of indifferent signification) was
 “ not disagreeably acid, and in reality was
 “ little inferior to the French liquor in point
 “ of sweetness.” ‘ This’ says Mr. BARRISTON,
 ‘ cannot be a comparison between the wines
 ‘ made from the English and French grapes,
 ‘ because the French have not to this day
 ‘ perhaps any sweet wine whatsoever.’

The above translation may be admitted: but what becomes of Mr. BARRISTON’S assertion, when it is well known that the French have the *Muscadines*, the *St. Laurence*, the *Frontignac*, &c. all sweet wines, and the *Vins bourus*, which are drunk after a slight fermentation. Such are made all over the kingdom, and plenty of this sort is sent to Holland every year after vintage from Bourdeaux, and perhaps was sent to England at that time.

MR.

MR. BARRISTON says, “ the words *Vinea*,
 “ *Vinale*, *Vinetum*, *Vinarium*, often signify an
 “ inclosure, or yard, with any sort of trees;
 “ and in that yard or small inclosure, which
 “ it has always been convenient to have
 “ near the house, it was usual, in those
 “ countries that are warm enough to ripen
 “ grapes,^b to have a few vines, which were,
 “ eight or ten centuries ago, almost the only
 “ fruit cultivated in any part of Europe.

“ HENCE, in more northern countries,
 “ the same term was used for the same sort
 “ of inclosure; though instead of vines, they
 “ were used to introduce apples, pears,
 “ gooseberries, currants, or other fruit sui-
 “ able to their climate.

“ THE term *oinos* or *vinum*, when used by
 “ classical authors, who wrote in countries
 “ where wine ripened kindly, are undoubt-
 “ edly to be applied in most instances to a
 “ liquor made from the juice of grapes;
 “ however, they are sometimes used to fig-
 “ nify wines from other ingredients.”

^b MR. BARRISTON does not mean here, that England
 is one of these.

MR. BARRISTON gives several examples of this in fundry Greek and Roman authors.

AT the explanation of the word *vinitor*, he shews that it does not signify a vine-dresser, but a vintner; and in another place, that it means a gardener; that *hortus* is synonymous to *vinale*, and that *vindemia* is *fructus quos-libet colligere*.

“ EVEN in warmer latitudes (says he) the
 “ term *vigne*, which properly signifies a vine
 “ or vineyard, is to this day applied by the
 “ French to a house and small garden.”
 Mr. BARRISTON cites Madame du BOCCAGE, who, in her lately printed Letters, styles the *Villa Pamphili*, *Burgbese*, &c. *Vigne Pamphile*, *Burgbese*, &c. And afterwards, speaking of them in general, *ces vignes si riches en antiquités*.

“ THE Dictionary of TREVoux also cites
 “ SPON for using the word *vigne* in the same
 “ sense, and applying it to the Vatican and
 “ its gardens.

D

“ THE

“ THE Dictionary of the French Academy
 “ likewise, under the same article, informs
 “ us, *On appelle vignes les maisons de plaisance*
 “ *aux environs de Rome, et de quelque villes*
 “ *d’ Italie.*”

MR. BARRISTON is not so happy in his citations of modern times, as he is in those of antiquity. He could not have selected passages more contradictory to this assertion of his, that “ the French call *vigne* a small “ house and garden,” than those he has made use of; since every one of them proves that when the word *vigne* is used by them to signify a house, it always means some Italian palace, and gardens decorated with a great number of antique statues, &c.

MR. PEGGE having made use of some verses to prove that there was wine made near Winchester, Mr. BARRISTON says, that it is the end of an old Monkish hexameter, *decantatum illud ad Wintonia Baccho*; that there are eight of these hexameters to be found in *Nevile Norwicus*, page 23d, the first line ends with *Wintonia Baccho*, and the third with
Cantuaria

Cantuarina pisce; that we have the same authority for Canterbury being famous for its fish, as we have for the celebrity of Winchester for its wine.

MR. BARRISTON admits, that there is a good trout stream by Canterbury, and adds,
 “ As the town is at some distance from the
 “ sea, and as the Kentish coast does not pro-
 “ duce any great variety or plenty of fish,
 “ all the inference I can draw from these
 “ lines is, that the writer had seen a great
 “ profusion of fish at a feast given by an
 “ Archbishop of Canterbury. He possibly
 “ had also drunk some wine at Winchester,
 “ that he much approved of, which was
 “ brought from the neighbouring port of
 “ Southampton. As the ancient Kings of
 “ England resided much at their palace of
 “ Winchester, it is highly probable, that
 “ the best cheer both in eating and drinking
 “ prevailed much there.”

THE answer is very ingenious, but is it satisfactory? It is not improbable, but there was at that time, comparatively to London,

better fish at Canterbury, without having recourse to a great feast given by an Archbishop; but even supposing it to be so, it may be asked, from what place came the profusion of fish dressed at that feast? Is it not more probable, that the writer praises the good quality, the freshness of the fish, which could be eaten at dinner the same day it had been caught, since the sea is not much above four miles distant; and Canterbury is only nine miles from Faversham, eleven from Sandwich, &c. and these ports being some east, and others south, the fish could be landed, and Canterbury supplied the easier for it.

It is not improbable that Canterbury was a good fish market, as there were at that time many fast days, the Clergy and Monks were opulent, and very numerous in that city; many of them were debarred by their institutes from eating flesh; and, the Kentish coast perhaps, was not so much exhausted as it may be at this time.

I say,

I say, *comparatively to London*, because it is probable the well-boats from *Holland*, and other places, which bring plenty of fish alive to *Billingsgate* market at present, were not then in use. The society's land carriages began in our time.

ANOTHER proof that Winchester was not a wine country, in Mr. BARRISTON's reply, is, that "according to MADON'S History of
" the Exchequer, in the time of HENRY II. d.
" (who resided, as well as many of his predecessors, much at Winchester) no wine
" was made from those celebrated vineyards,
" which his Majesty or his household chose
" to drink; as there is an allowance to the
" farmer of the town of Hampton, for carrying wines to some of the King's palaces;
" which were therefore imported.

" It appears also by the same authority,
" that during this reign, a Duke and Duchess
" of Saxony visited England, and were entertained at Winchester, amongst other places of the King; notwithstanding which,
" we find an order to the Sheriff of Hampshire,
" shire,

“shire, for corn, barley, and honey, to make
“ale for the use of these great personages.”

It was certainly polite to treat the Saxon Prince and his retinue with beer,—a liquor to which they might have been used in their own country; but how do these two last articles prove that there was no vineyard near Winchester? It may be, that the King or his household did not choose to drink the country wine, *vin du pays*. It is usual enough amongst the great, to prefer what is imported to the produce of the place they are in; but it is very singular, that ale was made to entertain these great personages, when there was enough of wines imported, and this ale is mentioned by Mr. BARRISTON, as a proof that Winchester had no vineyard.

It is not of much consequence to my present purpose to follow Mr. BARRISTON in the etymologies of Winchester, as given by different authors, nor through the various anecdotes cited by the two gentlemen above; neither is it useful to enquire whether such or such place, mentioned as vineyards, produced

duced grapes or apples; as there is a better manner of deciding the question, than consulting authors and records. The manner meant here is, to examine with attention what is the soil of those places;¹ if the ground be a heavy clay, if it have a western or northern aspect, one may be certain that the place was an orchard for cyder; but if such ground be of a light sandy, gravelly, or stony^k quality,

¹ The Park of Windsor is mentioned by authors, as having had vineyards of considerable value, the tithes of which were paid to the Abbot of Waltham. If the place were known, it would be easy to ascertain what sort of vineyard it was; and if not known, to see whether any particular spot was fit for a vineyard of grapes.

^k Dr. HALES says, (but from what authority he does not mention) “ In earlier times this peculiar good quality of “ stony land for vines was known, and the vineyards planted “ on such ground were of the greatest service; they produced a good sound and strong wine, and that in such “ quantity as to be the common drink of the better sort of “ inhabitants.”

And lower, “ The Monks raised vines in their closes “ near their monasteries, where the chippings of the stone “ used in those vast buildings had been thrown, and they “ always succeeded; so far as we read, there never was one “ of those plantations that failed. The same success attended “ those who planted on grounds naturally stony, but it was “ accident

lity, if it have a good exposition, and be properly sheltered from cold winds by hills, there is the greatest probability that wine of grapes was made from such vineyard.

THERE IS NO occasion to say much of those places in or about London, which are called still by the name of vineyards; there are examples enough both in England and France, of flat grounds being covered with vines, and consequently producing an inferior sort of wine.

MR. BARRISTON, upon that article, says,
 “ If the grapes were planted for the purpose
 “ of making wine, it must be admitted that
 “ they were ripe. I should be glad therefore
 “ now to be informed, what wall or fence
 “ could have been made use of to prevent the
 “ apprentices and other inhabitants of this
 “ great metropolis from taking their tithes
 “ of

“ accident which gave the due quality to the soil in the first
 “ place, and chance conducted the planter in the second.
 “ Forty vineyards were planted in improper, for one of
 “ these favourite pieces of ground; and the ill success of
 “ the generality brought the whole into disgrace.”

“ of such vineyard? I will refer this to those
 “ who happen to have turnip or pea-fields
 “ near London at present, which are by no
 “ means so great a temptation as a vineyard
 “ of ripe grapes would be.”

LOWER, Mr. BARRISTON adds, “ It how-
 “ ever happens that there is one place in
 “ the neighbourhood of London, still called a
 “ vineyard, which it is absolutely impossible
 “ to have ever been cultivated for the pur-
 “ pose of making wine.

“ PART of Dr. JAMES’s garden at Lam-
 “ beth continues to bear that name, which
 “ was originally proper for nothing else but
 “ a decoy, till the Doctor had raised it, and
 “ drained the ground at a very considerable
 “ expence.

“ I think it will be scarcely contended,
 “ that such a spot should have been pitched

¹ According to this, some future historian may write,
 that there were no grape, nor any fruit-tree, at this present
 time in any garden about London.

E

“ upon

“ upon for a vineyard of grapes; there might,
 “ however, have been a small garden on a
 “ slip of dry ground, whence, in my sense of
 “ the word, it might have received the name
 “ of a vineyard.”

WHY, in any body else's sense of the word, might it not be a real vineyard of grapes for the purpose of making wine? A slip of dry ground is as proper to raise vines, as to raise any thing else. There is not, perhaps, about Lambeth, at present, any garden, large or small, without some vines. Nobody pretends that such vines will produce grapes fit to make exquisite wine; but wine might be made of them, and that wine be palatable, without being equal to Champaign.

“ A SMALL garden or orchard might also
 “ have been made in those other parts of
 “ London which retain the name of vineyard;
 “ and it is no great expence to build a wall
 “ round such a garden, as is the general
 “ practice at present.”^m

^m But “ what wall or fence could have been made use of
 “ to prevent the apprentices &c.”

MR.

MR. BARRISTON says, there is no instance of a cultivation being abandoned. Such instance, according to Sir EDWARD BARRY, is to be found in the Romans.

SIR EDWARD, speaking of the importation of wines, says, " This article of luxury has made the same rapid progress in Great-Britain as it formerly did at Rome, when they began, after their Asiatic conquests, to neglect their own vineyards, and to import the Asiatic and Greek wines."ⁿ

Mr. BARRISTON asks, when did they (the English) decline the cultivating vines?

MR. PEGGE answers, " when they could have that commodity cheaper from abroad, and the country was in possession of English monarchs."

MR. BARRISTON replies, that " these vines might have been imported from the time of OSSONIUS, as there were vineyards near

ⁿ Treatise on the Wine of the Antients, &c. page 113 and 151.

“ Bourdeaux, as appears by several of his
 “ poems. And Gascony did not belong to
 “ England before the reign of HENRY III. d.
 “ who established a duty on wines, which
 “ were, perhaps, the most considerable branch
 “ of the British revenue; the wines of Bour-
 “ deaux were become consequently dearer in-
 “ stead of cheaper, as Mr. PEGGE supposes.”

THESE wines might be cheaper than English wines, notwithstanding the duty on them; the more so, as we may see, by the record mentioned in a note page 5, that the inhabitants of Hereford and other towns paid a fine to the King for selling their wine at a certain price. This record shews, that there was a kind of excise upon liquors of that sort made in England; but whether they were dearer or cheaper, they certainly were stronger, at least more coloured than English wines could be.

MR. BARRISTON asks, “ Do they (the
 “ French) not continue to make a miserable
 “ wine called *vin du pays*, though in certain
 “ provinces of the kingdom, the wines are
 “ allowed

“ allowed to be superior to any other in the
“ globe?”

It is true that France produces a great quantity of indifferent wine, *vin du pays*, wine of the county or province. Wine bearing such name is generally understood to be a poor sort of liquor; but in Burgundy *vin du pays* is Burgundy, and in Champaign it is Champaign. As opulent travellers in France like better the two sorts above than any other, and wish to find such wherever they happen to alight, they are much disappointed, when, after enquiring what sort of wine they can have in the place, they are answered, some *vin du pays*, wine of our own growth.

THE peasants of that kingdom might obtain better wines if they pleased, but it is not possible to have a great quantity, and at the same time to have it exquisite; they prefer the quantity, and knowing how much it will fetch about five or six miles round them, they are content with that price; they besides like very well to keep some to their own share.

IT

It may be said, that the case is different between the English cultivators in time of old, and the French peasantry at present; the former were villeins, according to Mr. BARRISTON, it is possible that their lords being provided with wines from Bourdeaux, which they liked better, discountenanced the cultivation of vineyards in their manors. Any person now in England is at liberty to make use of his ground as he pleases; so are the country inhabitants of France.

“ IF the English (says Mr. BARRISTON) also made any wine at all from their vineyards, the grapes were consequently ripe; and if they were so, why did not they permit a few of them to remain as fruit-trees.”

CERTAINLY a vine tree four or five hundred years old, and bearing fruit at that age, would be a great curiosity! I have seen many vines abroad, but never saw a standard grape tree, nor even a vine-plant against a house or wall, which might be supposed one hundred years old.

THE vine produces very long and weak shoots, which, when of a certain length, fall, creep upon the ground, and strike roots where they touch it, till they find some prop, as a wall or a tree, to which they fasten themselves with tendrils that nature has provided for that purpose; the mother plant forms a bush with the great number of shoots and suckers it produces, but the few small branches that grow upon these shoots never attain maturity.

CHANCELLOR BACON says, that a vine may be fruitful till it is sixty years old; the French never keep any plants in their vineyards after that time, and often pull them out of the ground sooner. An old vine produces very little, its fruit ripens later, and if it be not properly pruned, does not ripen it at all, and is soon exhausted by the multiplicity and length of its shoots.

“ BUT (says Mr. BARRISTON) Mr. PEGGE
 “ admits, that all the other fruits of our
 “ gardens, viz. peaches, nectarines, and apri-
 “ cots, were not introduced till the time of
 “ HENRY

“ HENRY VIIIth. why the vine therefore,
 “ which was our only fruit-tree, should be
 “ thus entirely extirpated, is not very easy to
 “ conceive.

“ THIS brings another query which I
 “ have proposed, viz. what is become of the
 “ remains of those eminent vineyards, as
 “ vines shoot strongly from the stock?”

MR. PEGGE answered, “ they had been
 “ undoubtedly grubbed out most carefully.”

MR. PEGGE probably did not know, that
 there is an old vineyard two miles distant from
 Bath, at a place called Vine Down, (part of
 Coombe Down) near Mr. ALLEN’s quarries:
 this vineyard is surrounded by a wall: when
 it was planted, and when it began to be ne-
 glected, I could not be informed. The cattle,
 fond of leaves, prevented their shooting long.

THERE are many towns and villages, where
 cuttings from the old plants have been pro-
 pagated, have borne grapes, bear some still,
 and commonly ripen them well.

THERE

THERE are even some remaining in many streets of London; as most people have seen them, there is no need of mentioning the houses where they grow.

I have admitted above, that the proofs in old records and historians did not amount to a certainty that wine of grapes had been made of such or such vineyards; I said that the inspection of the soil was a better criterion whereby to judge of the kind of produce.

MR. BARRISTON goes still further in resting his principal proofs upon what follows. "Now as I take upon me to say, that such vineyards will not succeed in the present century, it therefore lies upon Mr. PEGGE to prove that the climate was milder some centuries ago, than it is now; as I am in possession of this fact, which is a stubborn one."

In another place Mr. BARRISTON says, "As the whole I have ventured to advance on this head depends upon grapes scarcely
F " ripening

“ ripening ever in England at present, with-
 “ out the assistance of a wall, (where they
 “ likewise most commonly fail) it is necessary
 “ that this fact should be previously settled be-
 “ tween us, as Mr. PEGGE, in the *Archæolo-*
 “ *gia*, mentions instances of vineyards which
 “ have succeeded in more modern times.

“ OPULENT and whimsical men may have
 “ undoubtedly made trials of this sort, and
 “ have been willing to deceive themselves for
 “ a certain time, by mixing brandy, sugar,
 “ and other ingredients, to make their wine
 “ tolerably palatable;° the ground however,
 “ has been totally thrown away on which

° “ Sir PHILIP CRAVENLEIGH would on no account
 “ permit one penny to be spent in any article that his farm
 “ did not produce; he drank no wine till he had sent
 “ one of his sons, bred to the garden, to France, to learn
 “ the art of planting and dressing vines; after which he
 “ planted a vineyard in Shropshire, where his seat was,
 “ and then drank wine, good, bad, or indifferent, as it
 “ happened.”

Public Advertiser, Sept. 18, 1784.

Sir PHILIP was an opulent man; he was a whimsical
 one too; but he certainly put no sugar nor brandy into his
 wine, as the buying such things was against his principles.

“ such

“ such vineyards are planted, and the cultivation been an expensive one, in a few years
 “ Laughing Ceres resumes the land.”

“ THIS I can most boldly prophesy will be
 “ the state of every English vineyard, or in
 “ any part of Europe in the same latitude,
 “ as even the most southern parts of Great-
 “ Britain. That any one can possibly be-
 “ lieve the contrary, on some vague expression
 “ in the old chronicles, seems rather asto-
 “ nishing! Mr. PEGGE indeed relies upon
 “ the wine which was made from Mr. KING’s
 “ vineyard at Brompton; but when Mr.
 “ KING’s next neighbour would tell him that
 “ his grapes on a southern wall are seldom
 “ good, what is to be the magic which will
 “ ripen them in Mr. KING’s two or three
 “ acres of vineyard, which has not the same
 “ additional warmth?”

“ Laughing Ceres” will not resume the land, if she has not been spoiled of it; she is fond of rich flat ground; steep declivities are not fit for the plough, neither can sandy gravelly soils keep her *en bon point*. Bacchus, more modest, puts up with what she refuses, and likes it better than if it were fit for his sister Goddess.

“ IF what I have asserted is not most notorious to every inhabitant of this island, I must own that the whole I have ventured to advance on this head is built on a weak foundation.”

THE *Archeologia*, although a very interesting repository of knowledge, cannot be supposed to be in the hands of many gardeners; if it were, the assertions would have probably been answered before this time.

I appeal to all those who have any vines, whether grapes on southern walls do not commonly ripen if they have been properly attended.

THERE are indeed vines on walls which answer Mr. BARRISTON's assertion above; such are, the *Lombardy*, which bear large bunches, sometimes weighing two pounds or more, and some other sorts the fruit of which does not ripen every year.

IF Mr. BARRISTON had made his observations upon a vine trained to the southern front

front of a house between the two bun-houses at Chelsea, he might have said that grapes never ripen in England, as is the case with that vine; neither do such ripen in Burgundy; the fruit of it is called there, *verjus*.

THE magic by which the grapes in Mr. KING's vineyard may ripen, is, that he has planted there no vine whose fruit does not commonly ripen in September; haply such grapes are the best to make wine. The catalogue of plants sold at GORDON's, mentions three or four whose grapes attain their maturity by that time.

IT is not merely on my own opinion that I undertake to refute the assertions above; the professors of gardening will supply me with as many proofs as I want.

MR. BRADLEY, Professor of Botany in Cambridge, in his *Dictionary Botanicum*, Art. *Vitis*, says, "I cannot help mentioning
 " how our poor soils might be improved, by
 " making of vineyards; a good instance of
 " which is at Mr. JOHN WARNER's a gentle-
 " man

“ man of Rotherhithe, near Southwark, who
 “ makes good wine from his own vineyard.”

MR. LAWRENCE, vicar of Hilvertot, in Northamptonshire, in the Introduction to his Gardener's Calendar, published in 1718, says, “ I am thoroughly convinced how easily
 “ good and ripe grapes may be had in a vine-
 “ yard artfully chosen, and well guarded,
 “ from what I saw the last year (and that no
 “ very favourable one) in the garden of that
 “ ingenious encourager of vegetable nature,
 “ Mr. BALL, of Kensington, who, for a trial,
 “ planted a little spot with vines in his
 “ garden. Three or four shoots from every
 “ plant were supported with props; and when
 “ I was there, in the beginning of Novem-
 “ ber, I saw some very fair bunches of *Blue*
 “ *Frontignac* tolerably ripe, managed accord-
 “ ing to art by Mr. BRADLEY himself. Some
 “ of these, indeed, he told me were planted
 “ there by mistake; but I only infer from
 “ thence, what excellent fruit must be had,
 “ and may ordinarily be expected, from the
 “ *Black Clusters* and *Muscadines*, that are so
 “ early ripe.”

STEPHEN

STEPHEN SUITZER, in Vol. II. page 266, of his *Inchnographia Rustica*, published in 1742, says, "That vineyards may be so
 "cultivated in England, as to produce large
 "quantities of grapes, and those so well
 "ripened as to afford a good and substantial
 "vinous juice, needs no demonstration;
 "when in several parts of *Somersetshire* there
 "are at this time flourishing vineyards, and
 "the vineyard of the late Sir WILLIAM
 "BASSET, in that county, has annually pro-
 "duced some hogsheds of good-bodied and
 "palatable wine: which I have been credibly
 "informed by gentlemen who have drank
 "considerable quantities of it with the great-
 "est satisfaction."

THE Hon^{ble}. Mr. CHARLES HAMILTON made excellent wine from his vineyard at *Pain's-Hill*,^a though, according to his observation

^a "To my great amazement (says Mr. HAMILTON) my wine had a finer flavour than the best Champaign ever tasted."

"It would be endless to mention how many good judges of wine were deceived by my wine, and thought it superior."

vation, many places are better situated, and many soils fitter for it.

THE cultivation of vineyards has been undertaken and performed by people who were far from being opulent.

BARTHOLOMEW ROCQUE, a gardener at Walham Green, made wine for thirty years from a vineyard he had planted in a common field garden; and although the ground was flat, the wine was as good as that of

“rior to any Champaign they had ever drank; even the
“Duke de MIREPOIX preferred it to any other wine.

“The surest proof I can give of its excellence is, that I
“have sold it to wine-merchants for fifty guineas a hogs-
“head; and one wine-merchant, to whom I sold five
“hundred pounds worth at one time, assured me he sold
“some of the best of it from 7s. 6d. to 10s. 6d. a bottle.”

“To him (says Sir E. BARRY, speaking of the Hon.
“Mr. HAMILTON) I am particularly obliged for the fol-
“lowing exact description, which he has at my request
“given of the rules he has pursued; and which he has
“given me leave to publish.”

Description of the Vineyard of Pain's-Hill, in Sir
E. BARRY's Treatise on Wines.

Orleans,

Orleans, or Auxerre, in the judgment of some acquaintance of mine still alive.

DR. HALES, in Vol. IV. of his compleat Treatise on Practical Husbandry, written equally for the service of the farmer and country gentleman, says, page 2, " This we
" can say with certainty, that very good wine
" may be made in England, and that in many
" parts of the kingdom there are pieces of
" land which may be turned to some account
" this way, at a small expence; and others
" which will answer to a more chargeable
" preparation, in such a manner as to make
" the farmer very happy."

AND again, he says in page 11, " I have
" drank with the distinguished and eminent
" Dr. SHAW, wines made under his own care
" from a little vineyard behind his garden at
" Kensington, which equalled many of the
" lighter wines of France; and while due
" care was taken of the vineyard at Ham-
" mer-smith, a great deal of very good was
" obtained there for sale, yet neither of these
" were favourable spots.

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" THE Bath vineyards might serve as a
 " better example for the husbandman who
 " should consider only profit from them; the
 " juice of the grapes was sold there as it was
 " pressed from the fruit, and the owners had
 " no further care than managing the ground
 " and gathering.

" IN one of these instances there was ex-
 " cellent wines made for the table; in the
 " other, a profitable kind for sale; and in the
 " third, no more trouble was allowed to this
 " than the farmer usually afforded to his
 " lighter products; yet they all answered,
 " when well conducted. The two last might
 " have been better managed, and their profit
 " rendered threefold. *We speak of what we*
 " *know with certainty, having seen and exa-*
 " *mined them all.*"

PAGE 3d, Dr. HALES says, " A great
 " inducement to the planting of vines in
 " this country is, that some of our very
 " worst land will serve to the purpose. The
 " vine thrives best in poor soils, but they
 " must be of a proper condition, and whe-
 " ther

“ther pleasure or profit be the intent of the
“plantation, either will depend in great de-
“gree on that first choice.”

IT is time to say something of the pro-
phesy of Mr. BARRISTON,

“Laughing Ceres will resume the land.”

“THAT it will be the state of every English
“vineyard, or in any part of Europe in the
“same latitude, as even the most southern
“part of Great-Britain.”

By this proscription Mr. BARRISTON de-
stroys a great many vineyards in Germany.
This is a great pity, as the Germans are full
as fond of the juice of the grape as any other
nation; and they enjoy their own wines,
although sometimes austere, as well as if they
were riper.

MR. BARRISTON cites LIEBAULT, who
begins the forty-ninth chapter of the *Maison
Rustique* in the following manner:—

* It thrives best in good rich mould; but the wine which
comes from a vineyard planted in poor soil ripens sooner,
and is greatly superior in goodness, to any other, although
in small quantity.

“ IN such countries the vines cannot bear
 “ fruit on account of the cold distemperature
 “ of the air.” He then instances “ *Bretagne*,
 “ *Normandie*, *Mans*, *Pont Chartrain*, and
 “ *Touraine*.”

THIS is no more than the opinion of
 LIEBAULT: that of a later author of the
 the same country may be opposed to him.
 Mr. MAUPIN, who twelve or fifteen years
 ago found a method of fermenting wine
 even with unripe grapes, so as to make it
 considerably superior in quality to any wine
 made in the neighbourhood, advises these
 very provinces to plant vines.

HE says that “ Although all soils are not
 “ fit for vines, it delights on all well-exposed
 “ declivities, it prospers in all sandy, light,
 “ gravelly and stony grounds; there are spots
 “ of such soils in every country.

“ NOBODY (says he) will deny, that it is
 “ very interesting for those provinces to find

• SUFLOT's Translation of LIEBAULT, printed in folio
 1716.

“ in

" in their own grounds a liquor so justly
 " sought after, so agreeable, and even so
 " necessary, as wine. My design (he adds) is
 " not here to sing the praises of that liquor,
 " the first, the most chearful (*la plus rejouif-*
 " *sante*) and most salutary of all liquors.

" THERE is probably nobody that does not
 " allow the preference it deserves before all
 " others.

" IT is not probable that art can go so far
 " as to make in Britanny, Normandy, Ar-
 " tois, &c. the best of our wines. It is no
 " more probable that those provinces can
 " ever gather wine enough for their con-
 " sumption. But for these very reasons the
 " planting of vines in the soils and situati-
 " ons which should be found proper for
 " them, would certainly be very advanta-
 " geous to those that chance had favoured
 " with such grounds. On account of
 " consumption, they could never be over-
 " stocked; they would always be sure of
 " the sale of their wines; and by that
 " the cultivation of their vineyards would
 " be

“ be more advantageous to them, than it
 “ can be in any of those provinces which
 “ have a great quantity of them already;
 “ vineyards would be for them a source of
 “ wealth, and that source or spring would
 “ for a great many reasons be a very great
 “ one for their province.”

MR. MAUPIN adds, that “ Every state
 “ ought to do all that is in its power to secure
 “ in its territory all productions of first
 “ necessity and of habitual use; and that it
 “ is very imprudent to depend upon others,
 “ when one can depend upon one’s self.

“ In some provinces (says he) they have
 “ found the cultivation of vines so advanta-
 “ geous, that they have neglected their corn-
 “ fields, which has been sometimes a great
 “ detriment to the inhabitants.

“ THE provinces which have not yet any
 “ vineyards, are fortunate that nature has

* Avis et Lecons a tous les Laboureurs et Cultivateurs.
 p. 12, 13.

“ preserved

“ preserved them from the same danger ; but
 “ it is a happiness they do not know how to
 “ make use of, since they neglect the culti-
 “ vation of vineyards, a branch of husbandry
 “ which in itself is the most advantageous,
 “ and the most lucrative of all.”

“ A singular advantage (says Mr. MAUPIN)
 “ of those countries is, that they may chuse
 “ the best sort of grapes, those that ripen
 “ soonest; on account of this, their grapes
 “ might be sooner ripe than in other wine
 “ countries, and consequently the inhabi-
 “ tants might have better and riper wine
 “ than the other countries where all vigne-
 “ rons plant white grapes, or those kinds of
 “ black grapes which produce most wine,
 “ without caring much about its goodness.”

ANOTHER advantage Mr. MAUPIN men-
 tions is, that in places where there is no
 vineyard, the vigneron or labourers have no
 bad practice of their own; these he has found
 it almost impossible in wine countries to
 make the vignerons alter.

IN

IN France the vine-dressers learn their profession in their infancy; the whole process has been delivered down to them in rhymes; they constantly refuse to do any thing which is not contained in the sayings of their forefathers.

THE English reader may make the application of Mr. MAUPIN'S reasoning to the vineyards of England.

It may be added, that in all those provinces cited above, the slopes of the hills are rather to the north, (that is, towards the sea) while the hills in England, having their declivity equally to the sea, must accordingly have a southern aspect. Besides, in those provinces the winds from the sea, participating of the north, are both damp and cold; but in England, if the winds which have crossed the Channel are loaded with watery vapours, coming from the south, yet they are warm.

The ripening of grapes in vineyards of the northern provinces of France is precarious;
it

it would be the same in England, as all crops are liable to miss sometimes. I have remarked, whenever it happens, (although it does not sometimes once in ten years) that in cold rainy summers, grapes do not attain a perfect maturity in Champaign and Burgundy, as was the case in 1782; the other products of the earth are affected by such weather as well as vineyards; and when seasons have been favourable to corn, the grapes are generally ripe enough to make wine.

WHEREVER wheat is cultivated in a flat country, and gathered commonly in August, the fruit of the vine will ripen on the rising ground fronting the south or south-east, if the soil be proper for that culture.

BUT if it happen once in seven years, that grapes should not ripen, owners of vineyards may very well bear the loss; as in favourable years, vines will produce enough for two or three years provision."

H

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" " Yet with these disadvantages, (says Mr. HAMILTON) my vineyard succeeded many years; indeed the
" uncertainty

IT is with the greatest confidence I can affirm, what I said before, that grapes could ripen in the southern counties of England at least six times in seven years, from some experiments I made at Chelsea in 1784, upon a few plants in a small vineyard, situated in a low ground, exposed to the north-east, covered by a wall at the south-west, and the place surrounded by trees. The whole summer, except one fortnight, was rainy; yet with all these disadvantages the grapes at the end of October were sufficiently ripe to make wine.

ONE may conclude from this example, that in open airy ground, the same sort of grapes, (the *Miller* or *Black Cluster*) notwithstanding the bad season, would have obtained a perfect maturity even as far as 52 degrees

“uncertainty of our climate is against it, and many fine
“crops have been spoiled by May frost, and wet summers;
“but one good year balances many disappointments.”

CHAMBERS's Dictionary says, that according to BRADLEY, the vineyard of Bath produced one year sixty hogsheads of wine, although another year it produced only three; there were six acres of ground in it.

of

of northern latitude. In the cold and rainy year 1782,* I visited the vineyard at Pain's-Hill; the grapes at the end of October were only changing colour; they did not ripen that year.

ACCORDING to the newspapers, the grapes in Portugal, at the beginning of November, were no riper than those of Pains-Hill.[†]

The last year, 1785, although very unfavourable to vines in Hungary, was so much better in England, that the grapes in the small vineyard at Chelsea were half ripened in the second week of August; after that time I did not see them.

* In a letter of Mr. WECLIFFE, written to the President of the Royal Society, are these words: "October 23d, 1782, so bad a season as the late summer has I believe, seldom occurred in England."

Annual Register, p. 119.

† The vineyard of Pain's-Hill seldom ripens its fruit at present, for two reasons: the plants are about forty years old, and they are chilled by the damp air from a fine plantation of horse-chestnut trees which borders it on the north side.

SINCE there is so little difference between the climate of England, and that of some wine countries, how does it happen that most of the few vineyards that have been planted within these late years, after a while have been neglected, and produce scarcely any thing at present?

MILLER says, it is because the rules he has laid down have not been exactly followed.

DR. HALES ascribes this neglect to improper choice of ground.

MY opinion is, that the cultivators of vineyards did not know the proper management of the plants, when they were from eight to twelve years old, nor afterwards.

VINES when young (that is, from four or five years after planting, till they are eight or nine years old) in tolerable seasons ripen their grapes well; but when they are older, the maturity of the fruit becomes more precarious, and the size of the bunches lessens every year. The remedy for this inconvenience

nience is, to follow the practice of the people of Rheims in Champaign, who keep their vines very low, and always young.

MILLER has a few words in his Dictionary concerning this, at the article *Champaign*. "The low vines (says he) are those which they do not suffer to grow above three feet high; these they *enter* or *ravale*, according to the country term, every year, so as to leave but a little of the end to appear, which is repeated annually."

AT the article *Orleans*, in the same Dictionary, the French author there translated, says, that the vigneronns often renew their vines, when the vineyard is their own; and he finds fault with the citizens of Orleans for not doing the same.

THIS has not been understood by the generality of those who have read it, and it is very probable that MILLER himself did not understand it better; since so far from paying any attention to the meaning of the few words above, at the article of vineyards in England

England he says, " But with all the care
 " that possibly may be taken, either in the
 " culture of the vines, or in making the wine,
 " it will not be so good while the vineyard is
 " young, as it will be after it has been
 " planted ten or twelve years; and it will
 " be continually mending until it is fifty
 " years old, as is attested by curious persons
 " abroad, as also by the most skilful wine-
 " coopers at home, who can tell the produce
 " of a young vineyard from that of an old
 " one, after it is brought to England, by the
 " colour of the wine."

DR. HALES, in his *Practical Husbandry*,
 appears to be of the same opinion as MIL-
 LER, when he says, that " the first fruit in
 " a vineyard is usually small in quantity,
 " and inferior in quality to what it yields
 " afterwards."

THE DOCTOR pretends, that according to
 his manner there will be less difference than
 there would be otherwise. " It is, however,
 " (says he) a comfortable assurance the pro-
 " prietor may give himself, that every year so
 " long

“ long as he lives, his vineyard (if he continues the proper management) will produce more grapes, and those better than the last.”

ALL this may be true, and probably is so, in Portugal, Spain, and other warm countries; but in England, Picardy, and Champagne, the fruit of such old vines would ripen considerably later, and in consequence of that, often could not ripen at all: it is therefore more eligible to make their maturity not so precarious, by imitating the Rheims method, by which vines are laid in the ground every year to renew their youth and strength, and by so doing the shoots grow very near it.

THIS, as the many other articles of human knowledge acquired in his own time, or suggested for future enquiry, has been well observed by that great and sagacious philosopher Chancellor BACON. He says, “ The lowness of the fruit-boughs make the fruit greater, and causes it to ripen better;” for

^z “ On account perhaps of the heat reflected from the earth, which reaches the lower boughs stronger.”

Note of the Editor, Mr. SHAW.

“ we always see in apricots, peaches, and
 “ mello-cottons upon a wall, the largest
 “ fruit is towards the bottom; and in France,
 “ the grapes that make the wine grow upon
 “ low vines bound to small stakes, while the
 “ raised vines in arbours make verjuice.”

HE adds, “ It is reported, that in some
 “ places vines are suffered to grow like herbs,
 “ spreading upon the ground, and the grapes
 “ of these vines are very large; it were pro-
 “ per to try whether plants usually sustained
 “ by props, will not bear large leaves and
 “ fruit, if laid along the ground, as hops,
 “ ivy, wood-bine, &c.”

THIS last citation from the works of the
 Chancellor, shews very clearly that the Rev.
 Mr. LE BROCC is under a mistake, when, in
 his Description of the Methods of Planting
 and Training all kinds of Fruit-Trees, Vines,
 &c. (for which his Majesty's letters patent
 have been granted to him) he says, page 4,
 “ I sincerely request they will accompany me
 “ in my illustration of my *new methods* of
 “ horticulture and fructification.”

THE

THIS method, according to the description, is to train all sorts of fruit-trees or vines upon or near the ground. I do not know whether the above method, suggested by Chancellor BACON, was tried by any person before myself; but I believe Mr. LE BROcq less entitled to call it his, than I am to call it mine; since I have practised it with success these two last summers. I never dreamt of monopolizing that method; I was sufficiently satisfied with the prospect of being the restorer of vineyards in this country: but that I might not lose the honour of being such, in May 1784, I presented to the Society for the encouragement of Arts, &c. a Plan adapted to this climate, for cultivating vineyards;* and afterwards left open my vineyard for the inspection of the curious.

THE laying the plants in the ground every year, and training the shoots upon it, was in that plan the first article. At the end of

* The Patentee, Mr. LE BROcq (it may be supposed) did not know this circumstance, when he published his Description.

the year, I gave an account of the first experiment to Mr. MORE, Secretary to the Society.

I have done the same lately of the second year. This last season having proved more favourable than the preceding one, and the shoots of the vines having been laid for the second time, the grapes were considerably larger than those of the same kind growing on a south wall, and ripened as I said before.

ANOTHER article in that plan, (and that still more interesting than the forwarding the maturity of the grapes) was the preserving the vines from blights. I say *more interesting*, because the blights are very frequent; and the summers in general sufficient.

IN that plan, it was proposed to cover, if necessary, for a single night, the short shoots of the vines with hay, straw, fern, pease-haulm, &c. This method against the blight is very easy, cheap, and the most certain, as one is always apprised of the danger the evening before the blights happen; and then
it

it is not difficult to get a sufficient number of hands, and employ them from six o'clock (the hours of labourers quitting their work) till eight or nine, in which time they may cover all the shoots in a large space of ground.

MR. LE BROCCQ says, page 19, "I know
" of no phænomenon but one in the variety
" of weathers which comes down perpendi-
" cularly, and that is a water-spout." But
all the vigneron in France will tell him,
that the blights of vines (which happen
either in April or May) are always perpen-
dicular, and in still weather. The method
of preserving vines from blights, I call mine,
because I believe I am the first who have
mentioned it; though something of this sort
is practised by gardeners to preserve spring
radishes &c. from frost.

It is singular, that the people of Rheims
(where wine is so valuable a commodity,
and the vines are kept so near the ground)
have not made use of this preventive of
blights.

IN the Treatise I propose hereafter to publish, mention shall be made of the different proceedings in the cultivation of vines in open ground; of what has been said by English authors, if I differ from them, I will always give the reason for it, taken from some other author, English or foreign; and sometimes, as with MILLER, from his own Dictionary.

The same will be observed in that part which shall treat of fermenting wine. I shall give the reasons for preferring the three following methods, the CHAMPENOISE, that of the Hon^{ble}. Mr. CHARLES HAMILTON,^b and that of Mr. MAUPIN,^c to any others which are to be found in English authors.

^b That Honourable Gentleman is the only person who has made good wine in England from a grape vineyard.

^c The French Government, after proofs well attested of Mr. MAUPIN's method of fermenting the juice of the grape being superior to others, ordered a description of it to be printed at the King's expence, and sent to all the wine provinces of that kingdom.

As

As Mr. BARRISTON has ventured to prophesy the destruction of all vineyards situated further north than the fiftieth degree of latitude; I venture to foretell in my turn, that *England* will be one day or other a wine country.^d

^d Mr. LE BROCCQ, in his "Description with Notes, &c." has the following passages:—

"Vineyards must certainly be made in various parts of this island with success."

"What an immense quantity of wine Bagshot Heath alone may be made to produce!"

"I shall not be surpris'd to meet, a few years hence, with a good glass of genuine English grape wine, even at a farm-house."

"I hope to live to see the day when it will be as common to call for a bottle of *true West country*, as it is now for *real* or *home-brewed port*; which is scandalously dear, and three-fourths of it horribly unwholesome."

"I think it is proper to remind the reader, as an encouragement to every man who is possessed of land, that the expence of two or three acres of vineyard will be so trifling, that they will not be felt even by persons of small fortunes."*

* I am of the same opinion, if the manner I propose be followed; but if the vines are to be covered with any of those frames recommended by Mr. LE BROCCQ, it cannot be performed without a considerable expence, and must make the wine from them a dear commodity.

SOME

SOME may object that if it were so, the revenue would lose in the duties upon foreign wine. Dr. CAMPBELL has answered that objection in his Political Survey of Great Britain; "Whatever loss (says he) the revenue might suffer in the customs, would in the same proportion, and in the same space of time, be recovered in the excise, from the number of persons that must necessarily be employed in the cultivation of the proposed vineyards."

ANOTHER objection (which at first will appear a strong one) is, that we cannot expect stronger wines from the grapes of this country than those of Champaign, the Rhemish, or Moselle wines; and that (although those wines are much valued by some, and those of Champaign are esteemed by many the first wines in the world) the generality of the inhabitants of this country are for strong wines.

THE answer is, that whoever has got small wine, and chuses to have it stronger, may very easily have it so, to any degree, by distilling

tilling part of his wine, and mingling the brandy with the rest.

FEW people are ignorant that the best brandy is made from the smallest wines, which on account of their smallness cannot bear carriage, or are not worth being carried out of the country; this is the reason for turning them into brandy.

THE taste of people may change; it may happen that one day social, small, but generous natural wines shall be preferred to the strong sorts.*

“ THERE

* To shew how salutary small wines are; the following opinions of eminent physicians upon that subject, are here inserted:—

“ But no country (says Sir E. BARRY) is at this time
 “ more fertile of various excellent wines than Germany.
 “ FREDERICK HOFFMAN has made several useful obser-
 “ vations on the nature and qualities of different modern
 “ wines; and has more exactly described, than any other
 “ author, not only the natural, but the medical qualities of
 “ the wines of his own country, and particularly the Rhe-
 “ nish wines. This eminent Physician had formed his
 “ practice from the rules given by HIPPOCRATES, and par-
 “ ticularly in directing his attention to the more evident
 “ qualities

“ THERE are not wanting in this country
 “ several gentlemen of fortune (says Sir E.
 “ BARRY) who make improvements in agri-
 “ culture their favourite study and prac-
 “ tice; to such, no employment could give a
 “ more

“ qualities of the several natures of diet, than of medicine,
 “ which are more obscure; and earnestly recommends the
 “ investigation of their medical qualities, as they may with
 “ more certainty be known, and their efficacy depended
 “ upon, than in any of the various medicines with which
 “ they were so largely supplied from distant countries.

“ Amongst these articles of diet, he ascribes the most
 “ powerful qualities to wine, but dwells more particularly
 “ on the different qualities and virtues of the German
 “ wines, in which he has been more confirmed from his
 “ long experience of them; and gives a singular character
 “ and preference to those which are produced from some
 “ particular hills adjacent to the Rhine.”

Treatise on the Wine of the Antients, p. 137.

“ Amongst German wines, HOFFMAN (in Sir Edward’s
 “ Treatise) describes a particular growth of Rhingavian
 “ wines, distinguished for their superior qualities; these he
 “ ascribes to the singular nature of the soil, and a grape
 “ planted there called *Orleans*, which acquires a rich matu-
 “ rity in that place, and in no other. These Rhingavian
 “ wines improve by age, and are grateful and salutary, and
 “ contain only such a light proportion of acids as make
 “ them more apt to create appetite; on this account, the
 “ inhabitants of this country prefer them to the Rhenish.

“ HOFFMAN

" more rational and elegant amusement than
 " planting and cultivating a small vineyard
 " in a favourable situation; nor could the
 " fruit of any other plantation afford that
 " cheerful pleasure which they would re-
 " ceive from drinking fine wines of their own
 " production."

" HOFFMAN prefers the hock wines to any other of
 " that country, for their salutary and medical qualities.
 " Though generous and durable, they are less heating, or
 " apt to affect the head, and more equally promote the
 " excretions, than any other wine of the same strength; but
 " they are more eminently useful for their antiseptic qua-
 " lities in all diseases where the humours are disposed to a
 " putrid state, especially in low fevers of that kind."

Sir EDWARD, speaking of the dearness of port wine, and
 afterwards of nominal port without any real port in it, says,
 " The former may be a restraint to the luxury of some,
 " without injuring their health; but the latter must be a
 " very material article to the infirm and valetudinarians;
 " whose health entirely depending on observing an equal
 " regimen of diet, when long habituated to it, cannot with-
 " out danger suffer any change, especially in their advan-
 " cing old age. This observation has been early made by
 " HIPPOCRATES, and confirmed by experience; but in
 " no instance more remarkable than in that of the declining
 " strength of CORNARO, when the wine he usually drank
 " began to be depraved, and to want its usual spirit, and
 " its quick revival after vintage, from the greater strength
 " and fragrancy of the recent annual vine."

THUS far, in my own opinion, I have sufficiently proved, that wine may be made in England. Reason will tell, that since the thing is practicable, it ought to be done. I have even ventured to foretel, that one day or other this will be a wine country; but being above sixty years old, I have not the smallest hope of seeing that branch of agriculture established in my time; sorry I am, that being forced by my profession to live in towns, it is not in my power to undertake the cultivation of vineyards in a large way.

THE Rev^d. Mr. LE BROcq, in an advertisement at the end of the Description of his Methods, offers his service to the nobility, gentry, and the public in general, for directing intelligent persons, whether gardeners or others, to practise his method in different parts of England; and adds, "that these
" methods may be of universal use, the patentee promises that the expence will be
" exceedingly moderate."

THERE is no necessity I should make the like offers, for the planting and managing of vineyards,

vineyards, and making wine with their produce; as I am confident the treatise I have written is clear enough even in the minutiae of that branch of gardening, to be understood by the meanest capacity, and does not need any further explanation.

THERE is at present no good treatise in the English language upon vineyards. Dr. HALES says, there is none in the French. Indeed it is only from the writers of that country that it is possible to gather a proper one for England. I hope the one now offered to the public will be found the most methodical yet published.

IN the Morning-Post of March 10th, I find the following advertisement:—

“ MR. LE BROcq, Patentee of the New
 “ Methods for training Fruit-Trees and
 “ making Vineyards, finds himself under the
 “ necessity of declaring to the public, that
 “ whoever shall adopt them, without his ap-
 “ probation, shall be immediately prosecuted.
 “ He is well informed, that many, through
 K 2 “ ignorance

“ignorance of the consequences, mean to
 “adopt them without his consent; but after
 “this public notice, the injury will be wil-
 “ful, and the penalty certain. Informers
 “will be handsomely rewarded.”

THE above threats will, I am afraid, be very near a prohibition; as few people will be able, by the few lines in his description, to guess what is lawful, and what is not.

BEFORE Mr. LE BROCC's Description was published, I had but little hopes of seeing vineyards established in England; I have still less at present, since leave of planting a vineyard is to be bought of the Patentee. As to the reward for informers, I take the liberty to acquaint him, that in September, 1782, I hired a piece of ground at Wimbledon; that in March, 1783, I planted it with vines; that my intention was then to train the shoots of them (as I have since done at Chelsea) upon the ground in their natural positions, like the vines of melons and cucumbers; and that I hope to make good wine with well ripened grapes, almost every

every year, without making use of beds, lattice-work, low walls, frames covered with glasses or oiled paper, flues, nor any part of the Patentee's costly and cumbersome apparatus.

“ WHOEVER indicates a means of arriving
 “ at the same important end, with more
 “ certainty and less expence, than by that
 “ which custom has established, may, without
 “ presumption, expect the approbation
 “ of his fellow-creatures in general, and the
 “ reward of his useful labours from an
 “ affluent and liberal Nobility and Gentry.
 “ To them, therefore, &c.”^f

^f Mr. LE BROCCQ, in his Description with Notes, &c.
 p. 5.

F I N I S.

